Electrolux

ITEM # ____________

MODEL # ____________

NAME # ____________

SIS # ____________

AIA # ____________

air-o-steam class B LPG Gas Combi Oven 101



air-o-steam

class B LPG Gas Combi Oven 101

268712 (AOS101GBD2)	LPG Gas Combi Oven 101 - 230V/1ph/60Hz

Short Form Specification

Item No. ____________

Convection-steamer with dedicated steam generator guarantees a continuous supply of fresh steam at all times.
air-o-flow: fresh air is blown into the oven from the outside, after it is pre-heated it is pulled through the bi-functional fan, guaranteeing cooking evenness.
Humidity controlled through By-pass technology that guarantees the efficient use of the steam generator thus reducing water and energy consumption. Manual injection of water to add additional moisture in the cell.
air-o-clean: built-in cleaning system with four automatic pre-set cycles and one semi-automatic cleaning cycle.
Cooking cycles: steam (100 °C), low temperature steam (25-99 °C), overheated steam (101-130°C), hot air (25-300 °C), combi (25-250 °C), regeneration. 2-step cooking with the possibility to combine different cycles. Half power, half speed and pulse ventilation controls. Food probe for precise cooking. Double-glass door with book-like opening maintains a cool external temperature and incorporates a drip pan to collect excess condensation avoiding wet floors. Halogen lighting in the cooking chamber. Side panels and interior in AISI 304 stainless steel.
Supplied with n.1 tray rack 1/1GN, 65mm pitch. Prearranged for LPG.

APPROVAL: ____________

Main Features

- Low temperature Steam cycle 25 °C to 99.4 °C: ideal for sous-vide (vacuum packed) re-thermalization and delicate cooking.
- Steam cycle 100 °C: seafood and vegetables.
- High temperature steam 100.5 °C - 130 °C.
- Combination cycle 25 °C to 250 °C: combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Hold function: provides an impulse ventilation ideal for holding and light pastry.
- Variable fan speed. Radial fan.
- Reduced power cycle.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic and 1 semi-automatic cycles).
- Simple sensor core temperature probe included.

Construction

- High efficiency and low emissions burners.
- IPX 5 spray water protection certification for easy cleaning.
- 304 AISI stainless steel construction throughout.
- Seamless hygienic cooking chamber with all rounded corners for easy cleaning.
- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Swing hinged front panel for easy service access to main components.

Optional Accessories

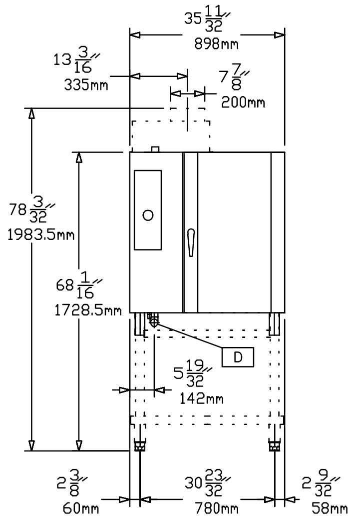
• Couple of grids for whole chicken 1/1GN (8 per grid)	PNC 922036 ❑
• Non-stick universal pan 1/1GN H=20mm	PNC 922090 ❑
• Non-stick universal pan 1/1GN H=40mm	PNC 922091 ❑
• Non-stick universal pan 1/1GN H=60mm	PNC 922092 ❑
• Baking tray with 4 edges, perforated aluminium (400x600x20)	PNC 922190 ❑
• Baking tray with 4 edges, aluminium (400x600x20)	PNC 922191 ❑
• Baking tray with 4 edges, perforated aluminium (325x530x20)	PNC 922193 ❑
• Baking tray with 4 edges, aluminium (325x530x20)	PNC 922194 ❑
• Standard open base with tray support for 6&10x1/1GN	PNC 922195 ❑
• Frying griddle GN 1/1	PNC 922215 ❑
• Double-click closing catch for door	PNC 922265 ❑
• Grid for whole chicken 1/1GN (8 per grid - 1,2kg each)	PNC 922266 ❑

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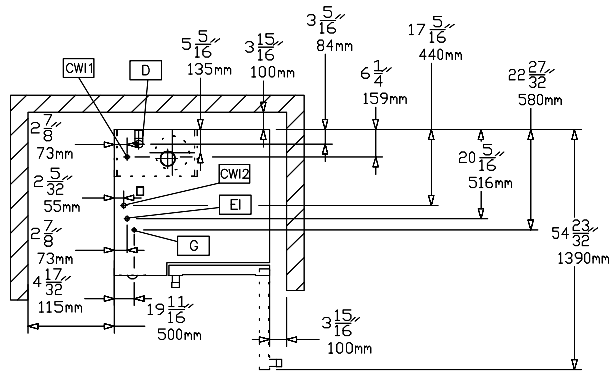
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Front

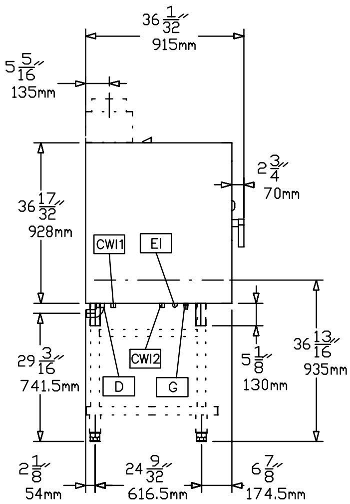


Top



CWI	=	Cold Water inlet	**EI**	=	Electrical connection
D	=	Drain	**G**	=	Gas connection
DO	=	Overflow drain pipe			

Side



Electric

Supply voltage:	
268712(AOS101GBD2)	230 V/1N ph/50/60 Hz
Circuit breaker required	

Gas

ISO 7/1 gas connection diameter:	1/2" MNPT
LPG:	
Pressure:	11" w.c. (27.4 mbar)
Steam generator:	68180 BTU (20 kW)
Heating elements:	68180 BTU (20 kW)
Total thermal load:	119315 BTU (35 kW)

Water:

Water inlet "CW" connection:	3/4"
Water inlet "FCW" connection:	3/4"
Total hardness:	5-50 ppm
Pressure:	1.5-4.5 bar
Drain "D":	1"1/4

Electrolux *recommends the use of treated water, based on testing of specific water conditions.*

Please refer to user manual for detailed water quality information.

Installation:

Clearance:	5 cm rear and right hand sides.
Suggested clearance for service access:	50 cm left hand side.

Capacity:

GN:	10 - 1/1 Gastronorm
Max load capacity:	50 kg

Key Information:

Net weight:	160 kg
Shipping weight:	180 kg
Shipping height:	1058 mm
Shipping width:	898 mm
Shipping depth:	915 mm
Shipping volume:	0.87 m³

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Optional Accessories

- Automatic water softener for ovens PNC 921305 ❑
- Resin sanitizer for water softener PNC 921306 ❑
- Castor kit for base for 6&10x1/1 and 2/1 GN ovens PNC 922003 ❑
- Trolley for 6&10x1/1GN ovens and bcf PNC 922004 ❑
- Tray rack with wheels for 10x1/1GN ovens and bcf, 65mm pitch (std) PNC 922006 ❑
- Tray rack with wheels for 8x1/1GN ovens and bcf, 80mm pitch PNC 922009 ❑
- Kit 4 adjustable feet for 6&10 GN PNC 922012 ❑
- Thermal blanket for 10x1/1GN PNC 922013 ❑
- Rack for 30 plates for 10x1/1GN ovens and bcf, 65mm pitch PNC 922015 ❑
- Pair of 1/1 GN AISI 304 grids PNC 922017 ❑
- Flue condenser for air-o-system gas 6x10GN1/1 PNC 922018 ❑
- Tray support for air-o-steam 6&10x1/1GN open base PNC 922021 ❑
- Couple of grids for whole chicken 1/1GN (8 per grid) PNC 922036 ❑
- Pastry tray rack with wheels, for 10x1/1GN ovens and bcf, 80mm pitch (8 runners). Suitable for 400x600mm pastry trays PNC 922066 ❑
- Pastry kit (wheels and hinges) for air-o-system 6&10GN PNC 922070 ❑
- Rack for 23 plates for 10x1/1GN, 85mm pitch PNC 922071 ❑
- Slide-in rack and handle for 6&10x1/1GN PNC 922074 ❑
- Grid for whole chicken 1/2GN (4 per grid - 1,2kg each) PNC 922086 ❑
- Non-stick universal pan 1/1GN H=20mm PNC 922090 ❑
- Non-stick universal pan 1/1GN H=40mm PNC 922091 ❑
- Non-stick universal pan 1/1GN H=60mm PNC 922092 ❑
- Aluminium oven grill 1/1GN PNC 922093 ❑
- Cupboard base and tray support for 6&10x1/1GN ovens PNC 922096 ❑
- Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray, for 10x1/1GN, 64mm pitch PNC 922099 ❑
- Kit HACCP EKIS PNC 922166 ❑
- External connection kit for detergent and rinse aid PNC 922169 ❑
- Side external spray unit PNC 922171 ❑
- Fat filter for 10 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric) PNC 922178 ❑
- Water filter for ovens PNC 922186 ❑
- Baking tray with 5 rows (baguette), perforated aluminium with silicon coating (400x600x38) PNC 922189 ❑
- Baking tray with 4 edges, perforated aluminium (400x600x20) PNC 922190 ❑
- Baking tray with 4 edges, aluminium (400x600x20) PNC 922191 ❑
- Baking tray with 4 rows (baguette), perforated aluminium with silicon coating (325x530x38) PNC 922192 ❑
- Baking tray with 4 edges, perforated aluminium (325x530x20) PNC 922193 ❑
- Baking tray with 4 edges, aluminium (325x530x20) PNC 922194 ❑
- Standard open base with tray support for 6&10x1/1GN PNC 922195 ❑
- Basket for detergent tank - wall mounted PNC 922209 ❑

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